



Meet the Winemaker, Barolo Masterclass & Dinner with Daniele Pelassa

*Champagne Charlies, Charing Cross
Wednesday 20th March 2024*

Aperitif

2022 Roero Arneis San Vito Bianco

Tasting Wines

2018 Barolo DOCG

2018 Barolo DOCG in Magnum

2014 Barolo San Lorenzo, DOCG

2013 Barolo San Lorenzo, DOCG in Magnum

The wine tasting will continue with a 4-course dinner

Menu

Antipasti

Potted crab with melba toast
2021 Roero Arneis Tucci Bianco

Primi

Wild mushroom and tarragon pappardelle
2021 Barbera d'Alba 'San Pancrazio'

Secondi

Confit duck leg, soft polenta, red wine sauce and cavolo nero
2016 Barolo San Lorenzo Pelassa

Formaggi

Aged Pecorino with grapes, chutney and biscuits
2020 Langhe 'Corte Enrichetta'